

Amendments to the Claims

Please amend the claims as follows:

Listing of Claims:

1. (Currently amended): Stable powderous formulations comprising a fat-soluble active ingredient in a matrix of formed from a native lupin protein composition wherein the protein in the matrix is cross-linked.
2. (Original): Formulations according to claim 1, wherein the lupin protein composition is a lupin protein isolate having a protein content of more than 90 wt.-%.
3. (Original): Formulations according to claim 1, wherein the lupin protein composition is a lupin protein concentrate having a protein content of about 60-90 wt.-%.
4. (Original): Formulations according to claim 1, wherein the lupin protein composition is a lupin protein flour having a protein content of about 40-60 wt.-%.
5. (Currently amended): Formulations according to claim 1, wherein the comprising mixtures of native lupin protein composition is compositions as defined in claims 2-4 selected from the group consisting of a lupin protein isolate having a protein content of more than 90 wt.-%, a lupin protein concentrate having a protein content of about 60-90 wt.-%, a lupin protein flour having a protein content of about 40-60 wt.-%, and mixtures of any of the foregoing.

6. (Original): Formulations according to claim 1, wherein the fat-soluble active ingredient is vitamin A, D, E or K, or a carotenoid, or a polyunsaturated fatty acid, or esters thereof, or mixtures thereof.

7. (Currently amended): Formulations according to claim 1, wherein the fat-soluble active ingredient is a plant or animal oil or fat, ~~particularly sunflower oil, palm oil or corn oil.~~

8. (Currently amended): Formulations according to claim 1, comprising additionally a reducing sugar, ~~particularly glucose, fructose, or xylose.~~

9. (Currently amended): Food, beverages, animal feeds, cosmetics or drugs comprising a formulation according to ~~any one of claims 1-9~~ claim 1.

10. (Previously presented): A process for the preparation of a formulation comprising preparing an aqueous emulsion of a fat-soluble active ingredient and a native lupin protein composition.

11. (Original): A process according to claim 10, wherein a reducing sugar is added and the composition is submitted to cross-linking by heating.

12. (Currently amended): A process according to claim 10, wherein the composition is submitted to cross-linking by treatment with a cross-linking enzyme, ~~particularly transglutaminase.~~

13. (Currently amended): A process for the preparation of a formulation comprising preparing an aqueous emulsion of a fat-soluble active ingredient and a

native lupin protein composition, adding a reducing sugar, and converting the emulsion into a dry powder, ~~and if appropriate, submitting the dry powder to cross-linking the protein by heat treatment or by treatment with a cross-linking enzyme.~~

14. (New) Formulations according to claim 7, wherein the plant oil is selected from the group consisting of sunflower oil, palm oil and corn oil.

15. (New) Formulations according to claim 8, wherein the reducing sugar is selected from the group consisting of glucose, fructose, and xylose.

16. (New) A process according to claim 12, wherein the cross-linking enzyme is transglutaminase.

17. (New) A process according to claim 13, further comprising submitting the dry powder to heat treatment or treatment with a cross-linking enzyme, to cross-link the protein of the dry powder.